



# Happy Thanksgiving



***The USAG Benelux  
Installation Safety Office***

***Presents***

***The Thanksgiving Safety Tips***

THEY'RE  
HAVING  
**WHAT**  
for  
THANKSGIVING  
DINNER???





# Holiday Cooking

Avoid loose-fitting clothing.

Never leave the kitchen unattended when cooking.

Always turn pot handles inward.

Don't store items on the stove top - they could catch fire.

Keep kitchen appliances clean and in good condition -- turn off after use.

Don't overload electrical outlets or use electrical appliances near water.

Be sure the kitchen is well ventilated to prevent the build-up of carbon monoxide from gas cooking appliances.

Equip the kitchen area with smoke detectors and a all purpose fire extinguisher.



# Turkey Safety Tips

## **Cool it**

Place turkey in the refrigerator or freezer immediately. Do not refreeze poultry that has previously been frozen.

## **Thaw it**

Never thaw frozen turkey at room temperature. Leave turkey in original package and follow either of the these methods;

➔ Refrigerator Method: Place turkey on a tray in your refrigerator. Allow five(5) hours per pound or 10 hours per kilogram for thawing process.

➔ Cold water Method: In a large container cover turkey completely with cold water. Change water every hour. Allow one hour per pound for thawing process.

Note: If you have purchased a frozen, pre-stuffed turkey, DO NOT THAW! Cook from frozen state and check product label for further instructions.

## **Clean it**

Remove neck and giblets from body cavity. Rinse inside and out with cold water. Thoroughly pat dry with paper towels. Always wash hands thoroughly in hot soapy water before handling raw meats and preparing foods.

## **Cook it**

The center of meat should not be pink and the juices should run clear.

When baking, set oven no lower than 325° F or 160° C.

After cooking, refrigerate leftovers. Separate into small portions for fast cooking. To reheat all leftovers, cover and heat until hot and steaming throughout.

## **Store it**

*Fresh:* when storing fresh turkey, remove giblets and refrigerate in a covered container for use within two days.

*Frozen:* whole turkeys can be kept frozen for one year, parts for six months. Once the bird is thawed, treat as a fresh turkey and do not refreeze until cooked.

*Cooked:* Cooked turkey products may be stored in a covered container, plastic bag or aluminum foil for up to four days in the refrigerator, or up to three months in the freezer.



# Home & Family Safety



Use lighting liberally on the interior and exterior of your home. Consider installing outdoor motion-sensitive lights. Use lighting timers when away from home in the evening..

Prune shrubs away from windows and doors. Remove tree limbs that could allow a thief access to a second-story window.

Never hide house keys in a mailbox, planter or under a mat.

When leaving home for a few days, have deliveries of papers, mail etc. suspended or ask a reliable neighbor to collect them while you are away.

Avoid leaving messages on your phone answering machine that lets callers know you will be away from home.

When moving into a home or apartment, have all exterior locks re-keyed.

Regularly inspect all door and window locks for wear.

Lock sets fitted with dead latches (small brass elements that ride on the face of the latch) prevent jimmying with plastic strips or credit cards.

Entry doors should have extra-security dead bolts with full 1-inch bolts, preferably all-steel and brass construction with a cylinder guard. Remember this includes the back door, garage door and the patio door. Consider buying the same brand of dead bolt in order to have them all keyed alike.

For doors with glass panels within three feet of the lock, use a double cylinder 4 of 3 d

# General Rules for Holiday Safety

Keep matches, lighters, and candles out of the reach of children.

Avoid smoking near flammable decorations.

Make an emergency plan to use if a fire breaks out anywhere in the home. See that each family member knows what to do.

## **PRACTICE THE PLAN!**

Avoid wearing loose fitting clothes, particularly long, open sleeves, near open flames—such as those of a fireplace, stove, or candlelit table.

Never burn candles near evergreens. Burning evergreens in the fireplace can also be hazardous. When dry, evergreens burn like tinder. Flames can flare out of control and send sparks flying into a room or up the chimney to ignite creosote deposits.

Plan for safety. Remember, there is no substitute for common sense. Look for and eliminate potential danger spots near candles, fireplaces, trees, and/or electrical connections.

Be familiar with the operation of each type of fire extinguisher in the home.

Purchase fire extinguishers that are designed to put out the types of fires most likely to occur in the areas where they are located. Extinguishers are rated for specific classes of fires such as grease or electrical.



# Personal and Travel Safety



## **Cause Factors of POV Accidents**

**Driving after Drinking**

**Driving while Fatigued**

**Excessive Speed**

**Prepare Your Vehicle**  
**Failure to Wear Seat Belts**

**Winterize Your Vehicle**

**Carry a Survival Kit in Your Vehicle**

**Attend the Winter Driving Class**

**(Prepare Yourself DTS)**



**Dress Properly and never become overconfident in your ability to deal with  
the dangers of the cold temperatures**

**While Walking or Jogging stay as far off the roadway as possible, wear bright  
colored clothes, wear a reflective belt/vest, and carry a flashlight or chemical**

**REMEMBER, ACCIDENTS TAKE NO HOLIDAYS OR TIME OFF**  
**stick**

**"SAFETY FIRST"**



USAG Benelux Installation Safety Office  
Wishes You & Your Family  
A Safe & Happy Thanksgiving



HAPPY TURKEY DAY!

*(The End)*